

RAW

Octopus ceviche, passion fruit and fresh courgette salad with ginger dressing 22

Diced salmon, horseradish emulsion, kemiri nuts and seaweed salad 24

GARDEN AND FIELD

Roasted aubergine with miso, stilton cheese and macadamia nuts served with aloe vera salad 15

Beetroot tartar, frozen chevre, peanut crumble and truffle cream sauce 14

SPOON

Seafood and coconut milk soup, "gamba roja", sea cucumber, enokis and smoked black garlic rouille 28

SHARING... COLD, LAND & SEA

Lobster, lychee and roses, green leaves and Amazonian yogurt 30

Watermelon, figs, homemade honey-miso cheese, caramelized pistachios, black olives and rocket sprouts 15

Beetroot "ravioli", king crab, seaweed, chlorophyll and "ajo blanco" 26

SHARING... WARM, LAND AND SEA

Sautéed scallop, spinach, creamy yuzu and pickled wasabi 7 / unit

Steamed bun, 12 hours slow cooked beef cheeks, smoked chilli pepper sauce, cucumber, creamy shallots and coriander 16

Prawns and foie gras dumplings, plum chutney, duck and sauterne jus 16

Our tempered "Land & Sea" sashimi
Local fish and Galician beef, tempered "in situ" over Japanese charcoal, served with smoked ponzu and dashi pancetta 26

SEA, DEEP BLUE...

Roasted king crab, fermented chilli alioli and green apple sake-midori 56

Wok fried whole fish, blackbean sauce, crispy onion and
fresh watercress and pink grapefruit salad 2 pax: 62 - 1 pax: 32

LAND, WILD AND FREE

Galician beef rib sous vide, charcoal pumpkin, mini fennel salad,
white truffle sand and pad thai 34

Our Peking duck!!
Whole roasted duck - carved, crepes, cherry sauce and red wine shallots 45

SWEET ENDING

Thai pineapple soup, lychee, aperol sorbet and COTTON Candy!!! 11

Creamy chocolate and sesame, coffee sponge, red curry praliné
and caramel powder 9

Hierbas Ibicencas foam, white chocolate, lemon-ginger, pomegranate
and watermelon- eucalyptus cold consommé 9

Coconut & violet custard, roasted peaches, rhubarb sorbet
and cardamom crunch 9

Allergen information available on request. Please let your waiter know if you have any known allergies or food intolerances.

10% VAT included in all prices.